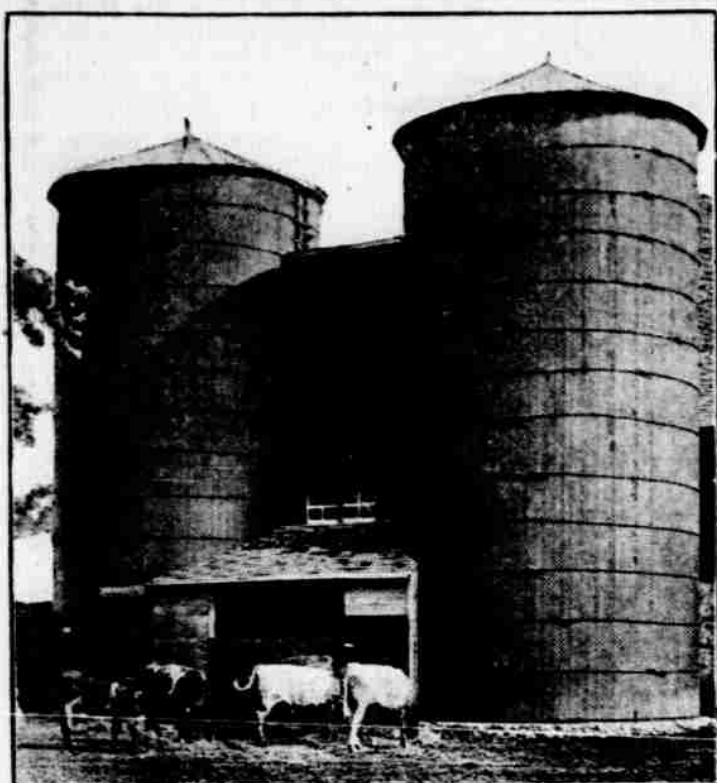


SILO ON EVERY FARM MOST ESSENTIAL



IMPORTANT PART OF FARM IMPROVEMENT.

A silo is one of the most essential things on the farm. You may think you can't afford a silo but you can't afford to be without one. A silo should be a part of the permanent improvements on every farm. There is no doubt as to its advantages. It is essential for the economical feeding of live stock, and especially for the profitable production of beef and milk. The results of hundreds of feeding experiments conducted in the past ten years with silage as a part of the ration give proof of its great value to the farmer.

A great many of our old methods are wasteful. There will always be more or less of the corn crop shocked in the field, but corn left exposed to the weather loses from 25 to 30 per cent of its feeding value. Why waste the crop after you have grown it, when you can put it in a silo and preserve it with all its succulence?

The silo combines more good things, pointing to greater profits, than any other building on the farm.

There is very little loss in feeding silage. When you feed the fodder to the cattle, there is a great deal of loss. Cattle refuse to eat the stalks and they are wasted.

The acids and the juices in the silage aid digestion and help the stock utilize other feeds such as oat straw and other cheap roughage. One of the good things about the silo is that any of the forage crops properly silaged make good feed; but corn is the best crop for the silo. The silo is usually filled at the slack season of the year. In building a silo the essential point is to have it airtight. T. E. Woodward

of the Dairy Division in United States (Farmers' Bulletin 550), furnishes 12 good reasons why every farmer should have a silo. Everyone of them touches some spot of vital importance:

Twelve Silo Reasons.

1. More feed can be stored in a given space in the form of silage than in the form of fodder or hay.
2. There is a smaller loss of food material when a crop is made into silage, than when cured as fodder or hay.
3. Corn silage is a better feed than corn fodder.
4. An acre of corn can be placed in the silo at less cost than the same area can be husked and shelled.
5. Crops can be put in the silo during weather that could not be utilized in making hay or curing fodder.
6. More stock can be kept on a given area of land when silage is the basis of the ration.
7. There is less waste in feeding silage than in feeding fodder. Good silage properly fed is all consumed.
8. Silage is very palatable.
9. Silage, like other succulent feeds, has a beneficial effect upon the digestive organs.
10. Silage is the cheapest and best form in which a succulent feed can be provided for winter use.
11. Silage can be used for supplementing pasture more economically than can silage crops, because it requires less labor, and silage is more palatable.
12. Converting the corn crop into silage cleans the land and leaves it ready for another crop.

AID COTTON GROWERS

Great Economic Importance of Grading Product.

United States Department of Agriculture Loans Sets of Official Standards to County Agents for Use of Planters.

(Prepared by the United States Department of Agriculture.)

An effort to bring the great economic importance of cotton grading to the attention of growers of the fiber, and to make it possible for them to familiarize themselves with grading procedure, is being made by the office of markets and rural organization of the U. S. department of agriculture through the placing of sets of practical forms of the official cotton standards of the United States in the hands of county agents in the cotton producing regions. Heretofore, sets of the cotton standards have been furnished chiefly to cotton exchanges where they are used in the larger marketing operations. The use of the standards in individual marketing by farmers is of marked economic advantage, however, and the present step is being taken by the department in the hope of extending this practice. To secure the forms, county agents must give satisfactory assurances that they will keep the sets in a place accessible to cotton growers, in the care of a competent custodian who does not profit directly from trading in cotton.

More than sixty sets of the practical forms of the standards already have been shipped to county agents. It is expected that more than 100 will soon be placed in this way. Each set of the practical forms consists of the nine grades of white cotton. The sets remain the property of the United States government.

In arranging for the keeping of the standards in the counties the office of markets and rural organization has approved such agencies as banks, chambers of commerce, boards of trade, stores whose proprietors do no trade in cotton, etc.

The official cotton standards of the United States are used by practically every important spot market and exchange in the South, and it is the desire of the cotton specialists of the department of agriculture that the

sales and purchases of cotton from the time it leaves the farmer's hands until it reaches these larger markets also shall be conducted on the basis of the standards. It is believed that the presence of a set of the practical forms in each county, where farmers may examine and become familiar with them, will be a valuable educative force in grading and will tend to bring about the substitution of methods of more exact classification in place of the approximations to grades now often employed in gin, street and warehouse sales.

With the forms of the standards in easy reach for examination and comparison and the published reports of grade prices in the nearest important spot market available through daily papers, it should be possible for growers to arrive at a reasonably close valuation of a given grade of cotton. It is expected that some county agents will figure the local valuations from day to day for the different grades, taking into consideration the cost of handling cotton to the nearby spot market, and will bulletin the figures. The office of markets and rural organization will furnish such county agents from time to time quotations on the various official grades from the nearest important spot market, as well as from all the spot markets designated under the Cotton Futures Act.

SAVE STEPS IN CULTIVATING

Enough Labor Wasted in One Season to Buy Two-Horse Cultivator—Matter Is Easy to Figure.

Professor Massey says: "The man who walks across the fields four times, or even two times to cultivate each row of corn or cotton, wastes enough labor in one season, if he has a crop of any size, to pay for a two-horse cultivator." If you doubt this statement just take an hour off and figure it out with your pencil and paper.

RENEW OLD STRAWBERRY BED

Mow Foliage, Rake or Burn It Off—Hoe or Plow All but Narrow Strip for Plants.

The old strawberry bed may be renewed by mowing the foliage, raking it off or burning it quickly on the bed then hoeing out or plowing all but a strip about one foot wide, and letting the new plants take the space.

THE KITCHEN CABINET

Useful or shrewd cooking, or an unwise selection of food, may neutralize a vigorous appetite, or even breed dyspepsia.—Jordan.

GOOD EATING.

A quick and delicious salad dressing is made as follows: Rub to a paste the yolks of three hard-cooked eggs and two tablespoons of olive oil; add salt, paprika and white pepper to taste, then add slowly two tablespoons of good vinegar; add gradually half a cupful of cream, and when well mixed beat it two minutes with an egg beater; set on the ice until thoroughly chilled; this is particularly good for potato or any vegetable salad.

Tongue is recommended to be used in place of suet in mince pies; then they may be served cold and are equally as good as hot.

French fried potatoes, if rolled in cornmeal before frying will be found much improved.

When boiling ham add a few cloves and whatever canned fruit juice is at hand, such as peach, pear, quince, apricot or the juice from pickled peaches or pears.

Patty shells seasoned with grated cheese make a delicious change from the plain, everyday kind.

New York Sandwich.—With three tablespoons of finely minced lamb blend two tablespoons of finely minced onion. Add one well-beaten egg, and when well mixed, drop by spoonfuls into hot drippings; put in shape, and when delicately brown on one side, turn and saute on the other, then place between slices of bread, buttered and cut in sandwich form. Serve on lettuce.

Pecan Pralines.—Boil together two cupfuls of brown sugar, a quarter of a cupful of boiling water, until thick, then add four tablespoons of butter and cook five minutes; remove from the stove, add a cupful of pecans and beat for one minute, or until thick enough to drop by spoonfuls on a buttered pan.

Apple Pudding.—Put layers of buttered toast in a baking dish, cover with chopped apple, a little sugar and cinnamon, then another layer of toast, buttered. Pour over a custard, using a pint of milk and two eggs, a little salt and sugar. Bake until the custard is set.

In the school of experience everybody pays his own tuition and nobody ever graduates.—Judge.

Many men owe the grandeur of their lives to their tremendous difficulties.—Spurgeon.

AUTUMN FISH.

Now that oysters are again in season a nice dish to serve is the following: Take a cupful of rich white sauce and two cupfuls of flaked cooked fish, and a cupful of oysters chopped fine. Butter a dish, put in the fish, then a layer of white sauce, then the oysters; season well, cover with white sauce and buttered crumbs. Brown well in the oven.

Clam Pie.—This is a good dish for a chilly night. Cut off the black part of the clam if the soft-shelled ones are used; chop the clams and fill after being seasoned into small ramekins, cover with a rich piecrust and bake brown.

Spread oysters with Tartar sauce to serve as first course. Add one tablespoonful each of chopped parsley, pickles, capers and olives to a cupful of mayonnaise dressing.

Hot Shrimps.—Let the shrimps soak in ice water, dry and clean them, butter a baking dish and put in a layer of white sauce made with cream, then a layer of shrimps, salt and pepper; repeat until the dish is full, cover the top with sauce, sprinkle with buttered crumbs and brown in the oven.

Clam Chowder is another cold evening dish that touches the spot. Use a can of clams, add the last 15 minutes to the hot soup. Fry a slice of salt pork, cut in dice; add an onion or two, a few sliced potatoes and water to cover and cook them until tender; then add milk, the clams and crackers, allowing the clams to cook without becoming tough.

Clam Fritters.—Beat the yolks of two eggs, add salt and pepper, a tablespoonful each of butter and lemon juice. Beat it up well and let stand two hours. Then add chopped clams so that it will be a thick drop batter; fry two or three at a time to avoid cooling the fat. Drain on paper in the oven.

Crab meat added to rich white sauce and served on toast makes a nice luncheon dish. Crab meat and chopped hard-cooked eggs makes a nice sandwich filling.

Little oyster crabs are delicious served as an entree or for luncheon as a more substantial dish. Wash and dry them, dip each in milk and seasoned flour and fry in hot fat. Lay on a paper dolly and surround with lemon and parsley.

I pray not that men tremble at my power of place and lordly way. I only pray for simple grace to look my neighbor in the face full honestly from day to day.—J. W. Riley.

WHEN HONEY IS PLENTIFUL.

Honey deserves more attention in cookery than it now occupies. In many places where honey is abundant it is already holding its place with sugar which it surpasses in sweetening power.

Baked Apples.—Peel and core a half dozen fair sized apples. Mix one cupful of fine bread crumbs, three tablespoons of honey, a half teaspoonful each of cinnamon and lemon extract. Fill the centers of the apples with the mixture and bake in a well greased baking dish.

Honey Corn Bread.—Thoroughly mix two pounds of cornmeal and a quarter of a pound of flour; add four cupfuls of water. Stir well for three minutes; beat two eggs, add two tablespoons of melted butter and one and a half cupfuls of liquid yeast; mix and stir all the ingredients together, beating occasionally for a half hour. Pour into a deep, greased pan and set in a warm place for two hours to rise. Bake in a moderate oven until the top is a golden brown.

Honey Spice Cake.—Stir together until creamy one and a half cupfuls of honey and three-quarters of a cupful of butter, add gradually two well beaten eggs, one-half cupful of milk, alternating with three cupfuls of flour in which two tablespoons of baking powder has been sifted. Add a cupful of currants, the same of raisins, and a tablespoonful of allspice. When all mixed turn into a deep, well greased pan and bake in a moderate oven.

Gingersnaps.—Into a double boiler put three-quarters of a cupful of butter, one cupful of honey and two tablespoons of powdered ginger. Allow the mixture to cook three minutes after the boiling point is reached. Remove from the fire and set aside to cool. When almost cold, stir in enough flour to make the mixture quite stiff. Roll out thin and cut in small cookies.

From four things God preserve us: a painted woman, a concubine, a valet, and a dinner—Italian.

"One likes the pheasant's wing, and one the leg."

BRACE OF BIRDS.

In cooking game it must be remembered that such birds as quail and partridge, like chicken, being white meat, should never be served underdone, while duck, snipe, woodcock and pigeon are dark meat and they are best served rare and very hot.

If there is a fishy flavor or odor to wild duck which is objectionable, parboil them in a little soda water with a piece of charcoal and if roasted, place a few stalks of celery in the bird. As most game birds fat this is supplied by hardening with fat salt pork and basting well during the cooking. As the seasoning of game makes or mars it, care should be taken not to overdo the seasoning. The dish to be served, no matter what it is—bird, fish, flesh or vegetable—should not be so deluged with flavors that the distinct and characteristic flavor of the food itself is lost.

Wild Ducks With Turnips.—Cut up the bird in neat pieces for serving. Slice one large onion and one carrot. Melt four tablespoons of drippings or butter in a saucepan and put in the duck and vegetables; cook until nicely browned. Strain off the fat, add a cupful of stock and one bay leaf, place in the oven and cook for one hour. Peel eight turnips, cut four of them into quarters and fry them brown in hot butter; put them with the duck to finish cooking. Boil the other turnips in salted water until soft, then rub them through a sieve; put them in a saucepan with one tablespoonful of butter and season to taste with salt and pepper, stir in four tablespoons of hot cream and heat again. Take up the duck, dish it on the hot mashed turnips and arrange the fried quarters around it. Strain the liquor from the duck, remove the fat, and thicken with a teaspoonful of flour. Pour it over the duck and serve, or serve the sauce separately.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.

Hot Pot.—This is a good way to serve a cheap cut of lamb. Cut pieces of lamb taken from the neck or shoulder in convenient sized pieces for serving. Roll each piece in seasoned flour and lay in a dish; add sufficient potatoes, minced onion, in layers; fill the dish with stock, having the potatoes on top. Bake in a slow oven for three hours, adding more liquid from time to time as needed.